

McCormick & Schmick's

HARBORSIDE AT NATIONAL HARBOR

DINNER-FRIDAY, MARCH 12, 2010

~Fresh List~

AYDEN, NC CATFISH
 PRINCE EDWARD ISLAND, MUSSELS
 BC, EMERALD COVE OYSTERS
 NEW BEDFORD, MA SEA SCALLOPS
 HAWAII, AHI TUNA
 NOVA SCOTIA, ATLANTIC SALMON
 VIRGINIA, WILD OYSTERS
 BC, FANNY BAY OYSTERS

Chef's Dinner Recommendation
Striped Bass, Chesapeake Bay Maryland
 Rockfish is known North of the Mason-Dixon line as **Striped Bass**. One of only a few commercially caught true salt water Bass. The sweet, firm and mild meat make it a versatile favorite. It has a soft flaky texture and sweet nutty flavor.
Striped Bass Seared with Sauce Verte, Black Mussels and Sticky Rice
\$25.95
 Try Pairing it with Wente Riverbank Riesling 5oz \$8.00 or 8oz \$11.00

PANAMA CITY, FL LEMON SOLE
 HAWAII, MAHI MAHI
 POINT JUDITH, RHODE ISLAND SQUID
 VIRGINIA, RAPPAHANNOCK OYSTERS
 BUHL, ID RAINBOW TROUT
 NEW BEDFORD, MA SCALLOPS
 NEW BEDFORD, MA SWORDFISH
 NEW BEDFORD, MA BAY SCALLOPS
 POINT LOOKOUT, VIRGINIA STRIPED BASS

Most Species are Available Simply Grilled

SMALL PLATES

- Peel and Eat Shrimp Steamed with Old Bay and Onions7.95
- Cornmeal Crusted Fried Green Tomatoes Tomato Creole Glaze5.95
- Flash Fried Calamari Fire Roasted Marinara and Parmesan7.95
- Classic Shellfish Steamers: Manila Clams 9.95Mussels.....8.95
- Maryland Lump Crab Cake Pan Seared with Tartar Sauce.....9.95
- Fried Oyster "Po 'Boy" 7.95
- Crab, Shrimp and Artichoke Dip Pita Chips, Pico de Gallo.....7.95
- Thai Chicken Rolls with Thai Barbecue Dipping Sauce.....6.95
- Portobello Mushroom Steak Fries Spicy Mustard Sauce4.95
- Crab, Avocado and Mango Tower with Orange Vinaigrette9.95
- Coconut Fried Shrimp Sweet Thai Dipping Sauce8.95

SEAFOOD BAR

- *Rappahannock Oysters Wake, Virginia..... 1.95
- *Emerald Cove Oysters Baynes Sound, British Columbia..... 1.95
- *Fanny Bay Oysters Baynes Sound, British Columbia 1.95
- *Wild Virginia Oysters Chesapeake Bay, Virginia 1.95
- *Small SamplerOne Each of Today's Oysters 7.80
- *Large SamplerTwo Each of Today's Oysters..... 15.60
- Chilled Spiced Jumbo Prawns with Traditional Cocktail Sauce 1.95 each
- Jumbo Lump Blue Crab Cocktail 19.95
- *Citrus Bay Scallop Ceviche Martini with Blue Corn Tortilla Chips6.95

SUSHI & SASHIMI

- *Ahi Tuna Tartare
 Tossed at your Table Capers, Chopped Egg, Red Onions and Dijon Mustard9.95
- *Salmon Lomi Lomi
 Tossed at your Table Chopped Tomatoes, Pineapple, Onions, Lime Juice8.95
- *Spiced Seared Ahi Tuna Yuzu Vinaigrette..... 11.95
- *Spicy Tuna Roll Pickled Ginger, Wasabi and Soy Sauce8.95
- *Hamachi Sashimi Platter Truffle Oil, Basil and Avocado 13.95
- *Traditional California Roll Dungeness Crab8.95

SOUPS & SALADS

- Maryland Crab Soup..... Cup...4.50...Bowl...5.50
- Seafood Corn Chowder..... Cup...4.50...Bowl...5.50
- Lobster Bisque Brioche Crostini.....9.95
- "The Wedge" Iceberg, Tomato, Cucumber and Blue Cheese Dressing5.95
- Cæsar Salad Parmesan Cheese and Garlic Crostini..... 6.95
- Classic Chopped Salad Salami, Provolone and Balsamic Vinaigrette 6.95
- Seasonal Mixed Field Greens Blue Cheese and Glazed Walnuts..... 5.95
- Shanghai Salad Soy-Ginger Vinaigrette *Ahi..18.95..Chicken 13.95
- Stacked Shrimp Cobb Salad Shrimp Crisp Fried or Grilled..... 16.95

STEAKS, CHOPS AND CHICKEN

All Our Steaks Are 21 Day Aged, USDA Midwest Corn Fed Beef

- *9 oz Top Sirloin Steak Peppercorn Crusted, Rosemary Demi Cream 19.95
- *Flank Steak with Demi Glaze and Blue Cheese Crumbles..... 18.95
- *Filet Mignon Maitre d' Hotel Butter..... 9 oz...32.95...6 oz...24.95
- *12 oz Pork Chop "Saltimbocca" Prosciutto, Mozzarella and Sage..... 19.95
- *14 oz. New York Strip Maitre 'd Hotel Butter..... 32.95
- *12 oz Ribeye Steak Topped with Haystack Onions 20.95
- Maple Brined Chicken with a Roasted Apple Chutney 16.95

McCormick's Classic Combinations
McCormick's Mixed Grill
Jumbo Shrimp, Atlantic Salmon and Crab Cake \$25.95
 or
Jumbo Stuffed Shrimp and Your Favorite Cut of Steak
 9oz Top Sirloin \$26.95 or 6oz Filet \$29.95

McCormick & Schmick's Specialties

(ADD OUR GARDEN SALAD TO ANY ENTRÉE FOR \$3.95)

- Tilapia Tierra del Fuego, Argentina
 Cashew Crusted, Spicy Jamaican Rum Butter Sauce 18.95
- *Yellowfin Tuna Kona, Hawaii
 Seared Rare Wakame-Cucumber Salad and Wasabi 22.95
- Wild Sea Scallops New Bedford, Massachusetts
 Seared with a Mushroom Risotto Cake, Baby Spinach and Fried Leeks 24.95
- Catfish Ayden, North Carolina
 Fried Green Tomatoes, Tomato Creole Glaze and Remoulade..... 17.95
- Wild Chilean Sea Bass M.S.C. South Georgia Island Fishery
 Served with Miso Broth, Udon Noodles and Stir-fry Vegetables..... 27.95
- Mahi Mahi Kona, Hawaii
 Grilled with Sweet Potato Crab Hash and Barbecue Butter Sauce 22.95
- Swordfish New Bedford, Massachusetts
 "Casino" Stuffed with Blue Crab and Fire Roasted Peppers..... 24.95
- Cod Homer, Alaska
 Samuel Adams Beer Battered Cod Fish and Chips 16.95
- Rainbow Trout Buhl, Idaho
 Almond Crusted, Served with Lemon Butter Sauce and Chives..... 18.95

DISCOVER AMERICA'S CRAB

- California Sushi Roll**
 Dungeness Crab, Sticky Rice, Cucumber and Avocado 8.95
- Lobster Ravioli Topped with Blue Crab**
 In Light White Wine Cream Sauce with Roasted Tomatoes and Spinach 19.95
- Maryland Crab Cake**
 Pan Seared and Served with Tartar Sauce.....22.95
- Alaska King Crab Dinner**
 Served with Vegetables and Melted Butter38.95
- Perfect Filet & Crab Combination**
 Pair a 6oz Filet Mignon with your choice of King Crab Leg Sections, our Pan Seared Crab Cake or have your Filet prepared Oscar Style Topped with Crab, Asparagus and Hollandaise.....26.95
 ~Add a Second Crab Option to your Filet for \$5.00 More~
- Seasonal Side Dishes**
- Creamy Garlic Mashed Potatoes and Creamy Macaroni & Cheese** 3.95 each
 Perfectly paired with ...
- Columbia Winery "Cellarmaster" Riesling, WA**
 By the Glass 5 oz..10.00 By the Bottle 39.00

MARYLAND FAVORITES

- Fried Shrimp Platter French Fries, Coleslaw and Cocktail Sauce.....21.95
- Wild Striped Bass Grilled, Topped with Spicy Peanuts and Soy Glaze24.95
- Jumbo Shrimp Scampi over Orzo Pasta in Classic Scampi Sauce..... 19.95
- Crab Imperial Marinated Portobello Mushroom and Lump Crab23.95
- Seafood Macaroni and Cheese with Old Bay Cream 17.95

TRADITIONAL SEAFOOD

- Seafood Fettuccine Bay Scallops and Bay Shrimp, Cream Sauce 18.95
- Lobster Steamer with Shrimp, Clams, Mussels, Corn and Garlic Bread22.95
- Atlantic Salmon Stuffed with Crab, Bay Shrimp and Brie Cheese22.95
- Flounder Parmesan Crusted with Capers, Chives and Lemon Butter Sauce. 18.95
- Atlantic Salmon Cedar Roasted with Northwest Berry Sauce20.95

SIDE DISHES

- Roasted Fingerling Potatoes..... 3.95
- Cucumber and Strawberry Salad.. 4.95
- Sweet Potato Casserole..... 5.95
- Grilled Jumbo Asparagus 6.95
- Pesto French Fries 3.95
- Wild Mushroom Sauté 5.95

**Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness*

WINE OF THE MONTH

MacMurray Ranch Pinot Noir, Sonoma County

MacMurray Ranch is located in the heart of the stunning Russian River Valley and is the former ranch and home of actor Fred MacMurray of "My Three Sons" fame. This wine is a superb example of cool climate Sonoma Coast Pinot Noir, showing elegant varietal fruit character and expressing rich aromas and flavors of red currant, raspberry, sage, and fresh earthy notes.

A terrific pairing with fresh salmon

5oz...8 8oz...11 Bottle: 36

SPARKLING WINES

	Freixenet (187ml) Sant Sadurni D'Anoia, Spain.....	9
92 pts.	Taittinger Brut La Francaise, Reims, France.....	88
	Mumm Napa, Brut Rose, Napa Valley, CA.....	48
90 pts.	Perrier Jouet, La fleur, France.	99

CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA	6..... 9	28
	Chateau Ste Michelle, Riesling, WA.....	7..... 10.....	30
	Hogue "Late Harvest", Riesling, WA.....	7..... 10.....	30
	Columbia Winery, Cellar Master Riesling, WA		39
	Saint M, Riesling, Germany.....		28
	Wente Vineyards, Riverbank Riesling, CA	8..... 11.....	32
	Columbia, Gewurtztraminer, WA.....		29
	Conundrum, White Blend, CA		49
	Parducci Wine Cellars, "Sustainable White", CA.....	29	90 pts.
	Menage a Trois, White Blend, CA.....	7..... 10.....	28
	Indaba Chenin Blanc, Western Cape, South Africa.....		28
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA		37
90 pts.	Bonterra Vineyards, Viognier, CA 07.....	11..... 16.....	45
90 pts.	Martin Codax, Albarino, Rias Biaxas, Spain 08		29

SAUVIGNON BLANC

	Brancott, Marlborough, NZ.....		29
90 pts.	Nautilus, Marlborough, NZ 07	10..... 13.....	39
	Nobilo, Marlborough, NZ	7..... 10.....	29
93 pts.	Craggy Range Te Muna Road, Marlborough, NZ 07		66
92 pts.	Nobilo Icon, Marlborough, NZ 07		52
	Ferrari Carano, Sonoma County, CA.....		45
	MontGras Reserva, San Antonio Valley, Chile ...	9..... 11.....	36
92 pts.	Cloudy Bay, Marlborough, NZ 08		78

PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy.....	7..... 10.....	27
92 pts.	King Estate Signature Pinot Gris, OR 07		39
	Seven Hills, Willamette Valley, OR		38
	Ponzi, Willamette Valley, OR.....		38
	J Vineyards, Russian River Valley, CA.....	10..... 14.....	39
	Santa Margherita, Veneto, Italy		49
	Sartori di Verona, della Venezie, Italy.....		28
	Kings Ridge, Willamette Valley, OR.....		40
92 pts.	Swanson, Napa Valley, CA 07		52

CHARDONNAY

	Chateau Ste Michelle, Columbia Valley, WA.....		29
	A by Acacia, CA.....	7..... 10.....	28
92 pts.	Cuaison, Carneros, CA 07		56
	Wild Horse, Central Coast, CA		52
	Sonoma Cutrer Russian River Ranches, CA.....	12..... 16.....	47
	Chateau St Jean, Sonoma, CA.	7..... 10.....	29
	Jordan, Russian River Valley, CA		78
	Sterling, Napa Valley, CA.....		37
	Stag's Leap Winery, Napa Valley, CA.....		64
90 pts.	Cakebread Cellars, Napa Valley, CA 07		85

PINOT NOIR

	Mia's Playground, Russian River, CA.....		64
	MacMurray Ranch, Sonoma Coast, CA.....		36
	Mark West Winery, CA		36
	Mirassou, CA.....	7..... 10.....	29
	Erath, OR		48
	Wild Horse, Central Coast, CA		56
90 pts.	Ponzi Vineyards, Willamette Valley, OR 07.....		78
	Kenwood Vineyards, Russian River, CA	10..... 14.....	38
	Palliser Estate, Martinborough, New Zealand.....		59
	Willakenzie Estate, Willamette Valley, OR.....		63
90 pts.	Sonoma Cutrer, Sonoma Coast, CA 06.....		68
	Gary Farrell, Sonoma Coast, CA		63

MERLOT

	Blackstone, CA.....	7..... 10.....	28
	Kenwood Yulupa, Sonoma, CA.....		30
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....		56
90 pts.	Hogue Reserve, Columbia Valley, WA 05.....		59
	14 Hands, WA.....		28
	Coppola Diamond Collection, Sonoma, CA.....	11..... 14.....	44
	Sebastiani, Sonoma, CA.....		38
90 pts.	Montes Alpha, Colchagua Valle, Chile 06		53
91 pts.	Northstar, Columbia Valley, WA 05		79

SPICY, EARTHY, SEXY REDS

	Villabella, Valpolicella, Classico Superiore, Italy.....		36
	Ruffino, "Aziano" Chianti Classico, Italy		39
	Banfi Centine, Rosso di Toscana, Italian Red, Italy.....		37
	Sokol Blosser Medtrina, Red Blend, CA		42
	Menage a Trois, Red Blend, CA.....	7..... 10.....	28
	Cain Cuvee, Red Blend, Napa, CA.....		70
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....		56
	Rosenblum Cellars Zinfandel CA.....	7..... 10.....	28
	Kunde Estate Winery, Zinfandel, Sonoma, CA		37
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA		56
	Spellbound, Petite Sirah, CA.....	10..... 13.....	39
	Penfolds Koonunga Hill, Shiraz, Australia	8..... 11.....	33
	Rosemount Shiraz, Southeastern Australia	7..... 10.....	28
	Ninquen "ANTU" Syrah, Colchagua, Chile.....		47
90 pts.	Two Hands "Gnarly Dudes", Shiraz, Australia 07		85
	Don Miguel Gascon, Malbec, Argentina	7..... 10.....	27
	Alfredo Roca Malbec, Mendoza, Argentina		36

CABERNET SAUVIGNON

	Coppola Diamond Collection, Sonoma, CA.....		38
90 pts.	Beringer Knights Valley, Alexander Valley, CA 06		54
	Louis Martini, Sonoma County, CA		37
91 pts.	Charles Krug, Yountville, Napa Valley, CA 06		65
	J Lohr, "Seven Oaks", Paso Robles, CA		37
	William Hill, Central Coast, CA		36
	Robert Mondavi Winery, Napa Valley, CA 06		68
	14 Hands, WA.....	7..... 10.....	28
	J Lohr, "Seven Oaks", Paso Robles, CA		37
	Murphy Goode, Alexander Valley, CA.....	12... 15.....	46
90 pts.	Rodney Strong, Alexander Valley, CA 08.....		58
93 pts.	Beringer "Private Reserve", Napa Valley, CA 05.....		185
	Atlas Peak, Napa Valley, CA		54
90 pts.	Silver Oak, Alexander Valley, CA 04		125

Organic or Sustainable

ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

90 - 100 Outstanding: a wine of superior character and style

HALF BOTTLE SELECTIONS

Piper Heidsieck	35
King's Ridge Pinot Noir.....	22
Kim Crawford Sauvignon Blanc	24
Banfi Rosa Regale	25
J Lohr, Seven Oaks, Cabernet.....	21
Duckhorn Merlot	49
Ridge Lytton Springs Zin	32

MANAGER SELECTIONS

Pighin Pinot Grigio, Friulli, Italy	39
Rivola, Sardon de Duero, Spain '06.....	40
Rombauer Cabernet, Napa Valley, CA '05.....	68
Brampton Shiraz, Stellenbosch, South Africa	36
Chateau Ste. Michelle, Cabernet, WA.....	45